

STATEMENT OF THE CLAIMS

1. (currently amended) A method for ~~the industrialized baking of dual-component bakery products (24), which products comprise a product comprising:~~

providing an uncooked product including an envelope[[],] and a filling, said envelope at least substantially made of dough, ~~and a filling, in which method the envelope is baked and the filling is cooked until done, characterized in that the method as applied;~~

subsequent to providing the uncooked product comprises two steps, i.e. first, heating (20) of the filling by means of electromagnetic waves so as to initiate a cooking process[[],]; and subsequently

subsequent to said heating, baking of the envelope in a heat transfer oven (40).

2. (currently amended) A method as claimed in claim 1, wherein:

~~the dough is subjected to a rising process, characterized in that the rising of the dough of also~~ takes place through a treatment with electromagnetic waves.

3. (currently amended) A method as claimed in claim 2, ~~characterized in that the rising of the dough of the dual-component bakery product takes place in the same process step in which the filling is heated by electromagnetic waves so as to initiate a cooked state~~ wherein:

the rising process of the dough takes place concurrently with the heating of the filling by electromagnetic waves.

4. (currently amended) A method as claimed in claim 1, ~~implemented wherein:~~

the operations are realized as a semi-continuous process.

5. (currently amended) A method as claimed in claim 1, ~~implemented wherein:~~

the operations are realized as a continuous process.

6. (currently amended) A method as claimed in claim 1, wherein:

the first step heating takes less than 3½ minutes.

7. (currently amended) A method as claimed in claim 1, ~~characterized in that~~ wherein:
the ~~first step~~ heating takes at least 3 minutes.
8. (currently amended) A method as claimed in claim 1, ~~wherein further comprising:~~
the ~~bakery products are transported~~ transporting product from an electromagnetic wave oven to a heat-transfer oven ~~(26)~~.
9. (currently amended) A method as claimed in claim 1 7, wherein:
the ~~heating said first step~~ is carried out serially, and the ~~baking said second step~~ is carried out in parallel after rearrangement of ~~bakery~~ products employing ~~in~~ a series-to-parallel conversion.
10. (currently amended) A method as claimed in claim 1 ~~any preceding claim~~, wherein:
the filling comprises a meat product ~~is chosen as the filling~~.
11. (currently amended) A method as claimed in claim 1, wherein:
during the heating, the humidity of the atmosphere surrounding the product is maintained at a high level ~~the humidity of the atmosphere in which the dual component bakery products are present is kept high during the treatment with electromagnetic waves~~.
12. (currently amended) A ~~dual component~~ bakery product comprising:
an envelope and a filling, said envelope at least substantially made of dough;
wherein the filling is heated by means of electromagnetic waves so as to initiate a cooking process, and the envelope is baked in a heat transfer oven subsequent to the heating ~~baked in an industrial process by means of the method as claimed in claim 1~~.
13. (currently amended) A ~~dual component~~ bakery product as claimed in claim 12, wherein:
the filling comprises a meat product.

14. A system for baking product comprising:

a first oven for heating an uncooked product including an envelope and a filling, said envelope at least substantially made of dough, said first oven heating the filling by means of electromagnetic waves so as to initiate a cooking state; and

a second oven for baking the envelope by means of heat transfer ~~An installation suitable for carrying out the method for the industrialized baking of dual-component bakery products (24) comprising an envelope, at least substantially made of dough, and a filling, wherein said envelope is baked and the filling is cooked until done as claimed in claim 1, characterized in that the installation comprises a first oven (20) for heating the filling by means of electromagnetic waves so as to initiate a cooking state, and a heat-transfer oven (40) connected thereto for baking the envelope by means of heat transfer.~~

15. A system as claimed in claim 14, further comprising:

transport means for transporting the product from said first oven to said second oven ~~An installation as claimed in claim 14, wherein the first oven and the heat transfer oven are interconnected by means of a transport device (26,40).~~

16. A system as claimed in claim 15, wherein:

said transport means ~~An installation as claimed in claim 15, wherein the transport device (26,40) comprises a series-to-parallel converter.~~